

# RUBICON RESTAURANT WEEK

## HORS D'OEUVRES

### Billi BI

A classic French mussel and sherry bisque

### Mais Vichyssoise

Summer corn vichyssoise

### L'omble Chevalier

Gin cured arctic char, fresh herbs, maple mustard, julienned green apple, date nut bread

### Tartine d'escargot

Sautéed mushroom and escargot on miche bread

## ENTRÉES

### Pho

24 hour bone broth, chicken dumplings, Kennett Square mushroom melange

### Truite en Papillote

Banana leaf wrapped rainbow trout, fromage frais, roasted tomato, white wine, fine herbs

### Tajine d'agneau

Slow simmered aromatic lamb, roasted persian zucchini, Absinthe soaked sultanas, cous cous

## DESSERTS

A selection of house-made desserts

Bon Appétit